

**Dietetic ballast materials and pectin prodn. from dried plant residues - by treating with ammonia gas to formamido-pectin(s), extracting the amidated pectin and washing and drying the residue****Publication number:** DE4042405**Publication date:** 1992-03-26**Inventor:** STEINMETZER WALTER (DE)**Applicant:** AMINO GMBH (DE)**Classification:****- international:** A23L1/0524; A23L1/308; C08B37/00; A23L1/052;  
A23L1/308; C08B37/00; (IPC1-7): A23L1/015;  
A23L1/308**- European:** A23L1/0524; A23L1/308; C08B37/00M5B**Application number:** DE19904042405 19900428**Priority number(s):** DE19904042405 19900428; DE19904013765 19900428**[Report a data error here](#)****Abstract of DE4042405**

Dietetic ballast or filler materials are prep'd. from dried plant residues by first treating the dried plant residues with gaseous ammonia at room temp., after which the amidated pectin is extracted from the plant residues with water or dil. NaOH and the plant residues from which the pectin has been extracted are washed and neutralised and further processed into dietetic ballast or filler materials in the known way. Pref. the dried plant residues, esp. sugar beet chips, are placed in a reaction tower and an atmos. of ammonia is introduced. The contact time between the dried residues and the ammonia gas is pref. 30 mins to 10 hours, esp. 30-90 mins. USE/ADVANTAGE - The process allows extraction of high grade pectin from plant residues such as sugar beet chips, and also removes other water soluble impurities from the plant residues so that very pure cellulose- and hemicellulose-contg. residues are obtd. which can be processed into ballast and filler materials for incorporation into foodstuffs and dietary prods. such as reduced calorie foodstuffs.

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